

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0253717 - JILLBEE DELIVERS		Site Address 184 E SUNNYOAKS AV, CAMPBELL, CA 95008		Inspection Date 01/30/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">83</div>		
Program PR0369509 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name THORP, JILL		Inspection Time 10:05 - 11:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JILL (O), CASSIE, JONATHAN (C) & RAUL (C)				FSC Jonathan Valenzuela 7/14/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized		X		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Major: Measured 0ppm chlorine at dish machine. Observed active warewash during time of inspection. Per operator, sanitize bucket was low/empty. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM. [COS] Operator replaced sanitizer bucket. Final reading at 50ppm chlorine.

Minor: Found red like substance on white interior panel of ice machine. [CA] Routinely clean.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding between 103F - 116F at different warewash/prep sinks throughout facility. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found accumulated dust debris on fan guard in walk-in-cooler. [CA] Routinely clean.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: 1. Found several bulk bags opened and stored on racks near front entrance. [CA] Once bulk bags are open, place all contents into containers.
2. Observed several green crates used to elevate food items off the floor throughout facility. [CA] Discontinue using crates, use approved shelving.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: 1. Found leaking faucet at 1-compartment sink when water is off near cooks line.
2. Found leaking hot water knob at warewash sink when water knob is on.
[CA] Secure leak.**

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
cantaloup/honey due	2 door upright	44.00 Fahrenheit	diligent prep
chicken	oven	53.00 Fahrenheit	process of cooking
beef	walk-in	104.00 Fahrenheit	process of cooling
beans	stove top	144.00 Fahrenheit	process of cooking
sausage	3 door upright freezer	15.90 Fahrenheit	
tofu	2 door upright	41.00 Fahrenheit	
quat	sani bucket	200.00 PPM	
chlorine	dish machine	0.00 PPM	COS- changed sanitize bucket, final reading at 50ppm.
hot water	1-comp/2-comp (cookslne)	116.00 Fahrenheit	
hot water	warewash	112.00 Fahrenheit	
raw chicken	walk-in	52.00 Fahrenheit	dilgent prep
bbq sauce	pot	198.00 Fahrenheit	process of cooking
cream	walk-in	39.00 Fahrenheit	
bacon	walk-in	46.00 Fahrenheit	diligent prep
cooked chicken	walk-in	46.00 Fahrenheit	process of cooling
ham	counter	41.00 Fahrenheit	diligent prep
hot water	1-comp (right side prep)	103.00 Fahrenheit	
marinated beef	walk-in	47.00 Fahrenheit	diligent prep
ambient	2 door upright	39.00 Fahrenheit	
ambient	2 door sliding	38.00 Fahrenheit	

Overall Comments:

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **2/13/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Jonathan Valenzuela
Chef

Signed On: January 30, 2024